STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

Section 207 of the HHFKA amended section 22 of the NSLA (42 U.S.C. 1769c) to require State agencies to report the final results of the administrative review to the public in an accessible, easily understood manner in accordance with guidelines promulgated by the Secretary. Regulations at 7 CFR 210.18(m) requires the State agency to post a summary of the most recent final administrative review results for each SFA on the State agency's publicly available website no later than 30 days after the SA provides the final results of the administrative review to the SFA. The SA must also make a copy of the final administrative review report available to the public upon request.

School Food Authority (SFA) Name: Roosevelt-Carson

Date of Administrative Review: 1/17/2020

Date review results were provided to the SFA: 1/17/2020

Date review summary was publicly posted: 1/17/2020

The review summary must cover access and reimbursement (including eligibility and certification review results), an SFA's compliance with the meal patterns and the nutritional quality of school meals, the results of the review of the school nutrition environment (including food safety, local school wellness policy, and competitive foods), compliance related to civil rights, and general program participation. At a minimum, this would include the written notification of review findings provided to the SFAs Superintendent or equivalent as required at 7 CFR 210.18(i)(3).

General Program Participation

1. What Child Nutrition Programs does the School Food Authority participate in?

PROGRAM	YES	NO	NOT ELIGIBLE
School Breakfast Program	\boxtimes		
National School Lunch Program	\boxtimes		
Fresh Fruit and Vegetable Program	\boxtimes		
Afterschool Snack		\boxtimes	
Special Milk Program			\boxtimes

2. Does the School Food Authority operate under any Special Provisions?

SPECIAL PROVISION	YES	NO	NOT ELIGIBLE
Community Eligibility Provision			\boxtimes
Special Provision 2/3			

Review Findings

3. Note Worthy Observations:

Marty and Samantha are to be commended for their hard work and dedication to making the meals appealing and providing variety. Both do an amazing job and are passionate about what they do, this was very evident and a pleasure to witness. The breakfast bar and salad bar are top notch, making it easy to select a reimbursable meal. The students and staff should be very fortunate for the breakfast and salad bar that Samantha works very hard at. The cafeteria is bright and inviting, Carey did a wonderful job at painting the mural! Carey is doing a wonderful job at maintaining records for the NSLP, all documents were neat and organized making it easy to review. Keep up the phenomenal job!

ES N	NO	Area Of Review
		Certification and Benefit Issuance
		Verification
	\boxtimes	Meal Counting and Claiming
ding(s)	Deta	<u>ils:</u>
		ents were carried over from free status from last year and never changed in POS to paid on the school day. One student was on the DC list but was in the POS as paid.
2) N	J/A	
Patte	rns :	and Nutritional Quality
		<u> </u>
	NO 🖂	Area Of Review Meal Components and Quantities
		Offer versus Serve
	_	Dietary Specifications and Nutrient Analysis
\boxtimes [Dietary Specifications and Nutrient Analysis
w m ba th he	Detain The management of the m	ils: nenu's reviewed were high in calories, sodium and fat. Technical assistance liven on how to lower the calories, sodium and fat in school meals. Foods of hal nutritional value that do not contribute to the meal pattern, such as and sausage, are empty calories. Menus need to be planned with foods ontribute to the meal pattern. Additional menu changes like purchasing by request soups containing less sodium and using low-fat or fat free
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